

# GLOSSARY OF TERMS

**ABBEY DUBBEL** - These are dark, malty, yeasty strong ales in the Trappist tradition, but produced (mainly) by secular brewers. Dubbels range between 6.5-8% abv, and have a dark brown, cloudy colour, and a palate mixing malt, a lush fruitiness, and yeast. They are typically bottle-conditioned.

**ABBEY TRIPEL** - Like other abbey ales, Tripels are strong, yeasty-malty beers. But they are also pale, and have a notable hop profile. The finish is where the hops really shine, as tripels should finish fairly dry. Otherwise, maltiness is still essential to the style, and the assertive yeast note typical of all abbey ales will be more apparent in tripels, since they do not have the rich dark malts to distract the palate. Alcohol flavours feature more prominently in Tripels than in just about any other style.

**BELGIAN ALE** - Belgian-style ales seldom fit neatly into classic beer styles, but this category represents those "session" ales (in Belgium this means under 7% abv!) that do not fit other categories. Colour ranges from golden to deep amber, with the occasional example coming in darker. Body tends to be light to medium, with a wide range of hop and malt levels. Yeastiness and acidity may also be present.

**BELGIAN STRONG ALE** - Belgian Strong Ales can vary from pale to dark brown in color, darker ales may be colored with dark candy sugar. Hop flavor can range from low to high, while hop aroma is low. The beers are medium to full-bodied and have a high alcoholic character. Types of beers included here include tripels, dubbels and ultra-strong abbey ales.

**BELGIAN WITBIER** - Belgian style wheat beers are very pale, opaque, with the crisp character of wheat, plus the citric refreshment of orange peel and coriander. Ingredients sometimes also include oats for smoothness, and other spices such as grains of paradise. Serve with light cheeses or mussels.

**BIERE DE GARDE** - Medium bodied with hints of caramel or toffee. Cellared smell and flavor are characteristics. Color can vary from full gold to copper colored. Good head retention. The name means "beer for keeping" and is best when aged.

**FRUIT BEER** - Any ale or lager made with fruit. See beer description for flavor. Body, color, hop character and strength vary depending on the type of fruit used.

**LAMBIC GUEUZE** - Gueuze is a blend of young and old lambic. The yeasts are rejuvenated and carbonation ensues. The old lambic is more refined in character and helps take some of the edge off of the young lambic. The hops used are old, and act only as a preservative, so hop character is not a part of the style. The wild yeasts not only ferment and sour the beer, but they bring the funky, unpredictable flavours that characterize all lambic beers.

**LAMBIC FARO** - Faro is a lambic blend with the addition of sugar. These are well-carbonated, and are sweeter and more refreshing than gueuze. The flavour is often straightforward and sugary, with lighter barnyard and funk notes than other lambic styles. The odd variant contains other spices like orange peel as flavouring.

**LAMBIC FRUIT** - Lambics are wheat beers made with stale hops and fermented with wild yeasts and other microorganisms, traditionally only on the Seine Valley in and around Brussels. The most traditional of the fruit lambics are kriek (cherry) and framboise (raspberry). Traditional lambics are commonly denoted by the term "oud", which is a reference to "old-style", and these are the most sour.

**QUADRUPEL** - The name given to ultra-strong Trappist and abbey ales, pioneered by La Trappe. Not much in the way of hop, and both are very strong and malty. Bottle-conditioned. Alcohol is very high (10+% abv).

**SAISON FRUITY** - Esters dominate the aroma. Clarity is good with a large foamy head on top. The addition of several spices and herbs create a complex fruity or citrus flavor. Light to medium bodied with very high carbonation. Alcohol level is medium to high.

**SOUR ALE** - Sour ale is a broad spectrum of wild ales; pretty much self-explanatory.